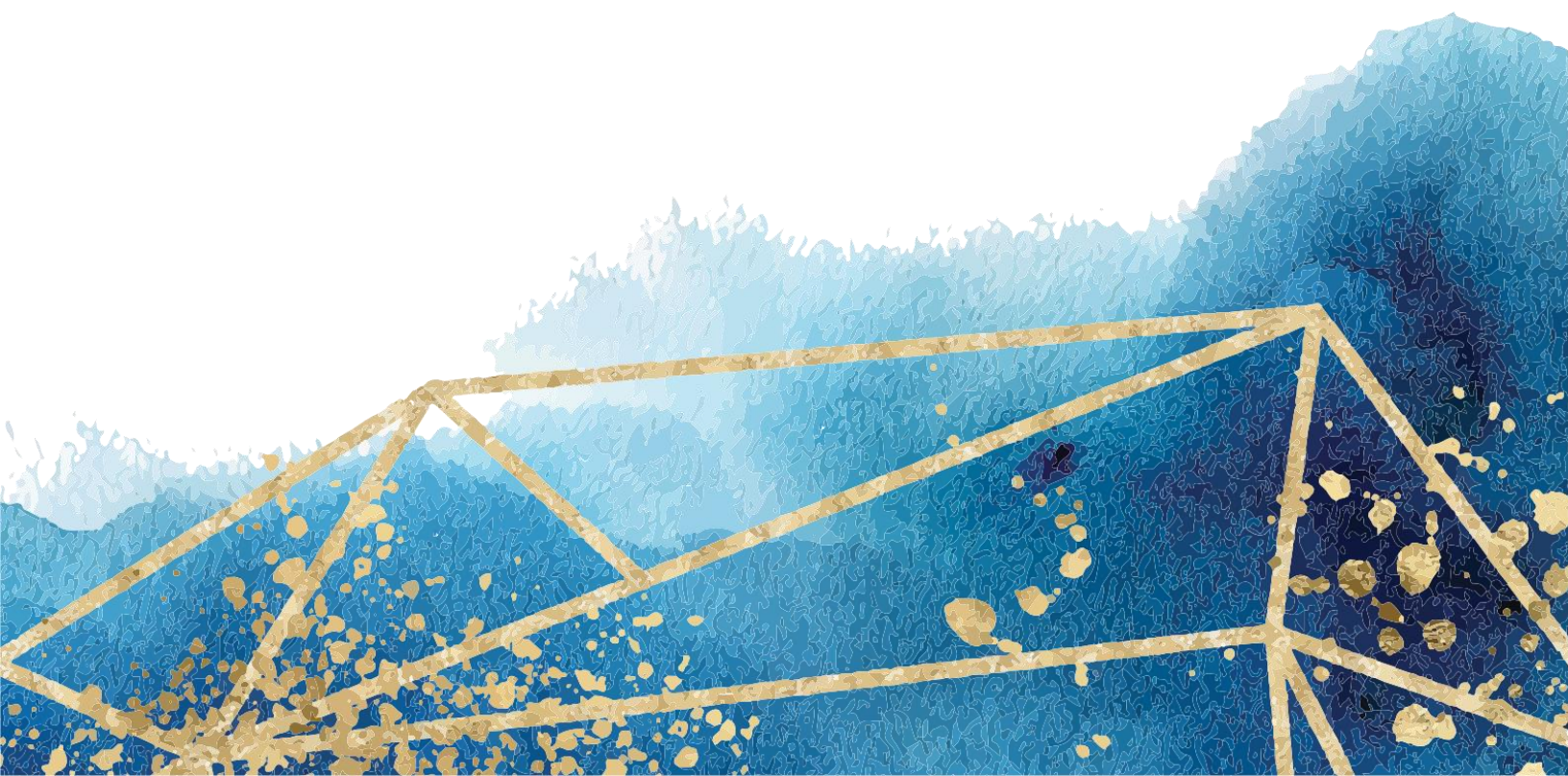


SEA. FIRE. SALT.

Flavours of Elements



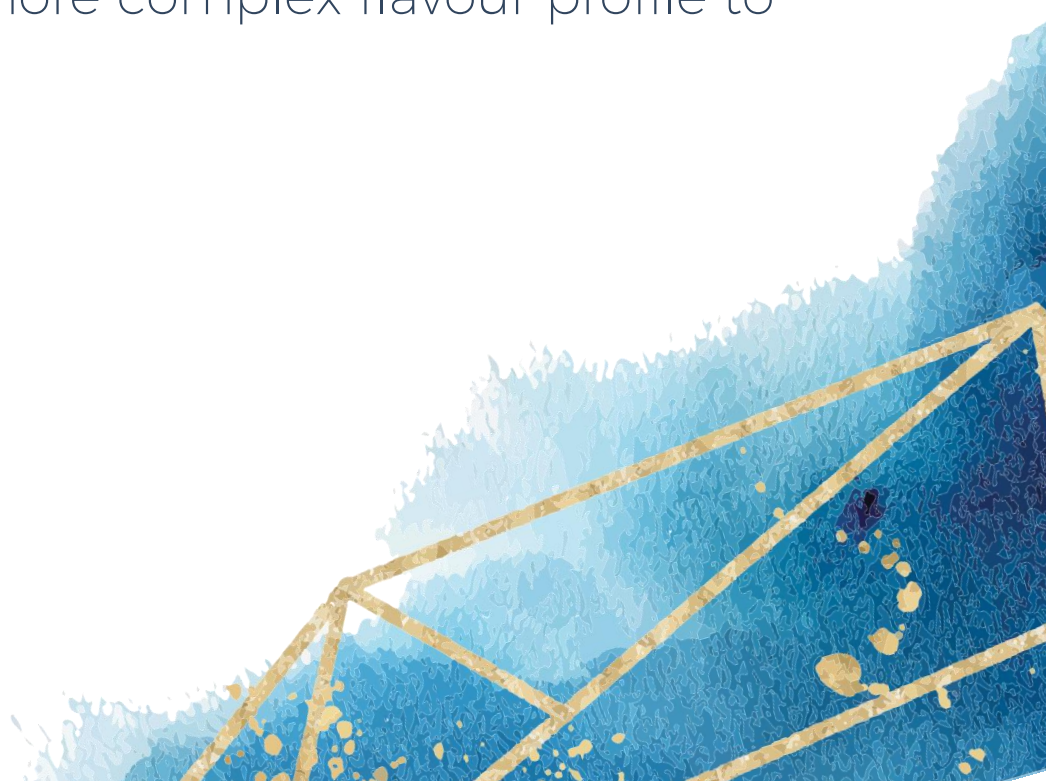


Flavours of Elements

Our signature grill serves up fresh flavours in an inspired setting.

Indulge yourself with our signature Himalayan salt brick cooking technique.

The chefs heat the Himalayan salt block to 200 degrees centigrade then sizzle your choice of meat or seafood on the superheated block, your food will be infused with the +80 minerals found in the salt. Not only are these healthy, they will also impart a more complex flavour profile to your food.



STARTERS and

Classic SALADS

FINE DE CLAIRE OYSTERS 🌾 🥛

(Per Piece (1) 200)

6 pcs. — 1,200

12 pcs. — 2,000

WAGYU STEAK TARTAR. 🌾

890

Wagyu beef tenderloin, quail egg, crispy quinoa, crispy brioche, condiments

HAMACHI CARPACCIO. 🌾 🥛

710

Marinated Hamachi with tiger milk, mango salsa, rum fish caviar, avocado cream, capsicum gel, cucumber, yuzu dressing

SEARED SCALLOP. 🌾

650

Green peas cream, corn, spring peas, caviar, lemon butter sauce

BURRATA. 🌿 🌾

570

Roasted tomato, pine nut pesto, shimeji mushroom, basil, tomato chutney, seaweed grape, capsicum gel

QUINOA SALAD. 🌿 🌾 🥛

410

Quinoa, beetroot, roasted pumpkin, orange, rocket leaves, fried artichoke, lemon dressing

CRUNCHY NUT & SEED SALAD. 🌿 🌾 🥛

520

Hummus, carrot, avocado, beetroot, sprout, mixed grain seed & nut, lettuce, rocket leaves, balsamic dressing

SOUP

LOBSTER BISQUE. 🌾

550

Potato, sour cream

VICHYSOISE. 🌿

450

Fried leeks, potato, caramelized onion, parsley oil, cream, toasted onion brioche

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax

Vegan 🌿 Vegetarian 🌿 Spicy Dishes 🌶️ Contains Pork 🐷 Locally Sourced Dish 📍

Gluten Free 🌾 Dairy Free 🥛

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations

MAINS

SQUID INK SPAGHETTI. 📍	490
Black ink spaghetti, squid, basil, fried chili, cherry tomato	
TRUFFLE MUSHROOM RISOTTO. 🌱 🌾	590
Sautéed mushroom, truffle paste, sun dried tomato, crispy mushroom, parmesan foam	
GRILLED CAULIFLOWER STEAK. 🌱 🌶️ 🌾 🥛	420
Roasted cauliflower cream, fried kale, fried chili, chimichurri vinaigrette	
VEGAN ROASTED AUBERGINE. 🌱 🌾 🥛	410
Roasted tomato & capsicum, shallot, pine nut, basil cream sauce.	
SEA FIRE SALT SURF & TURF. 📍 🌶️ 🌾	2,850
Wagyu tenderloin, phuket lobster, sautéed spinach, caramelized baby carrot, café de Paris butter sauce	

GRILLED MEAT

GRAIN FED 150 DAY TOMAHAWK. 🌾 🥛	4,500
SPICY CHICKEN THIGH. 🌶️ 🌾 🥛	590
LAMB RACK. 🌾 🥛	1,500
GRAIN FED 120 DAY RIB EYE. 🌾 🥛	1,800
WAGYU TENDERLOIN MB 4-5. 🌾 🥛	2,350
WAGYU STRIPLOIN MB 5-6. 🌾 🥛	2,550

GRILLED SEAFOOD

SALMON STEAK. 🌾 🥛	950
SEABASS FILLET. 📍 🌾 🥛	1100
TUNA FILLET. 🌾 🥛	1200
JUMBO PRAWNS. 📍 🌾 🥛	1800
MIXED SEAFOOD. 📍 🌾 🥛	2400
PHUKET LOBSTER 1KG. 📍 🌾 🥛	3900

Choose your style: Grilled, Steamed or Thermidor

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PLATTERS

HOT MIXED SEAFOOD PLATTER. 🌾 🥛

Phuket lobster, tiger prawns, white prawns, blue crab, scallop, mussel, seabass fillet, soft shell crab, squid

5,000

MEDITERRANEAN MIXED MEATS & SEAFOOD. 🌾 🥛

Beef tenderloin, lamb, chicken, rock lobster, tiger prawns, white prawns, blue crab, scallop, mussel, seabass fillet, squid

6,000



TRUFFLE MASHED POTATO. 🌿

200

MIXED SALAD. 🌿 🌾 🥛

200

FRENCH FRIES. 🌿 🌾 🥛

200

GRILLED ASPARAGUS. 🌿 🌾 🥛

250

CREAMED SPINACH. 🌿 🌾

250

CARAMELIZED BABY CARROTS. 🌿 🌾 🥛

250

SIDE DISH

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DESSERTS

ICE CREAM. 🌱 🌾 150/scoop

VANILLA
CHOCOLATE
STRAWBERRY
RUM RAISIN
SALTED CARAMEL

SORBET. 🌱 🌾 🥛 150/scoop

MANGO
PASSION FRUIT
LIME

FRUIT. 🌱 🌾 🥛 250
Fresh seasonal fruit selection

LAVA CAKE. 🌱 350
Strawberry ice cream, crumble, mixed berry sauce

CHOCOLATE TART PASSIONFRUIT DOME. 🌱 370
Chocolate cashew nut tart, creme brulee mousse,
berry sauce, passionfruit sauce

CANDIED HAZELNUT PARFAIT. 🌱 350
Roasted candied hazelnut parfait top-up with fresh
mascarpone, cream cheese, vanilla cognac sauce

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